1: Honigmann E-5 (1943-1945) 1949 ND12 Nahane ND12

Green timber is used for lumber. Beyond finding a thick trunk of reasonably straight 313
grain, little selection enters into picking trees to be used for ordinary manufactures. The selection of a birch to be used in constructing a toboggan is more carefully made. A fairly wide diameter is desirable so that three rather than four pieces of lumber will provide sufficient width for the vehicle. Straight grain is also sought. Finally, the tree must be healthy and without any sign of rust on the bark to within two feet from the ground, since it is the lower portion of the wood which is best suited for bending.

Hunting and fishing. The greatest emotional interest is invested in moose hunting, which 224
requires considerable persistence and initiative. Yet in all hunting the person usually sets 226
out with the same self-confidence and expectation of success. This attitude was characteristically expressed by Old Kaax who said: "I never hunt yet. Bye and bye hunt all right. I kill him." Louis Mann once said: "We're gonna set fish net. We're gonna catch them." River Joe proclaimed himself to be a good hunter: "See track, follow him anyplace. Get him all right." Several times before setting out on a hunt, individuals mentioned dreams which contained a reference to fish or meat. These were interpreted as favorable omens for the forthcoming venture. Such dreams may be regarded as further aiding the hunter's and fisherman's self-confidence. Another important factor regarding the optimism that characterizes hunting is the fact that a person rarely sets out on a major hunting trip out of a sense of duty or urgency. Only chicken and rabbit hunting, in which the hunter knows from experience that he can expect some success, is undertaken as a routine activity out of necessity. The hunting of larger animals, however, always rests on the hunter's enthusiasm and eagerness. Pressure is of little avail if a man does not choose to hunt.

The moose, as mentioned, is the most important game animal hunted by the Kaska, al- 224
though in winter the caribou is equally important for food. Throughout the year adolescent boys and young men hunt rabbits. Porcupine are killed whenever the opportunity presents itself, despite the fact that in British Columbia a law prohibits this. Bears are not sought but are usually shot when encountered. If meat is short, a man may illegally shoot a beaver. In early autumn, men occasionally visit the mountains to hunt and trap groundhog and gopher. Hunting by Indians, except for porcupine and fur bearing animals, is not restricted by game laws.

A man planning to hunt moose generally prepares to be gone several days and expects to travel a radius of fifteen miles or more. Parts of country containing flat marshy stretches with, perhaps, an overlooking ridge are favorite spots for such hunting. Stretches of burnt timber are also visited for moose. A moose hunter's equipment always includes a large caliber rifle, a short handled ax, tools or line (in the event that he wants to return to camp on a raft), a sharp butcher knife wrapped in a rag, and matches. Food is also taken, the amount depending on the time the hunter expects to be gone but always including flour *mixed with baking powder and lard mixed with sugar. These supplies partially fit into* the hunter's pack. Blankets and ax are packed on a dog. Food is generally prepared for a man by his wife, who asks her husband how long he expects to be gone. If two or three men hunt together each takes his own food.

Moose are hunted individually. The hunter heads for a likely area and searches the ground for signs. When a track has been located, he estimates its freshness from the moisture of the torn soil, from the freshness of excrement, and from willow shoots, torn while the

1: Honigmann E-5 (1943-1945) 1949 ND12 Nahane ND12

adolescent boys and men, although it is also attempted by any girl old enough to handle a gun.

Porcupine are either shot or clubbed to death. Lacking a gun, Paulette Donnelly once axed down a jackpine on which she had seen a porcupine sitting. As the tree fell and the animal began to wobble off, Paulette went in pursuit and clubbed it with the back of her ax. After a porcupine is killed the hunter builds a fire and burns off the quills. The animal is then laid on a carpet of brush for butchering. A cut is first made on the ventral surface of the body, extending from the neck to the anus. The stomach and intestines immediately fall from the body cavity. The small intestine is carefully cut free, in order to preserve its blanket of fat. This organ resembles a string of link sausage, and is emptied by being pinched downward from the junction of each link. The heart, liver, and kidneys are left in the carcass, which is packed back to camp with the small gut.

The duck and goose are hunted in spring and fall, and the spruce hen and willow grouse, throughout the year. Chicken hunting, like rabbit hunting, is generally motivated by the need for meat but girls frequently kill these birds while tending to the family's rabbit line. Generally the birds are plucked immediately after being killed, when the feathers are easy to remove. Success in hunting chicken depends largely on encountering a sizable flock of feeding birds. A man may also return to a spot where he killed several spruce hens to shoot those which escaped but which remained in the neighborhood. With luck favoring him, a hunter will sometimes return from a fowling trip with six to nine birds. When a man's bag is as large as this, he may send some of his catch to other families in camp.

Most fishing is done in lakes and rivers before the formation of ice. The commonest fish caught for food are the grayling, river trout, lake trout, and jackfish. Fishing trips are motivated by a desire for fresh fish as a change from meat, or by the necessity of securing nourishing food for dogs. Fishing is done with a baited or fly hook and with nets. In the fall, when fish travel into a slough to spawn, a net may be strung at the entrance to such a place. Nets are hung with floats about eight inches long and four inches in diameter prepared from spruce wood. Flat stones about two inches wide and three inches long are selected for sinkers. The stones are tied to the lower end of the net at ten inch intervals. Fish line is used for this purpose, the rock being secured in a running noose and the upper end of the line fastened to the net with a double overhand knot. Several feet of manilla rope are added to each end of the net and secured on shore to a piece of drift wood or an overhanging willow. Sometimes fish are driven out of a slough into a net by shooting, the concussion sending several stunned grayling and trout to the surface. When several hours will be required to transport fish to camp, they are often gutted at the fishing site. If fish are to be carried only a short distance, they are strung through the mouth and gills on a thin willow shoot, the ends of which are then twisted together. Near camp a man or boy may *fish alone*. Generally men only use *lines*, but either sex may set a fish net. In the fall, a whole family sometimes travels several miles to a likely fishing spot and spends the day there eating fresh roasted fish. Often a family or two men will travel up to ten or fifteen miles to a fish lake, camping there for several days or a week and accumulating a dozen or two large jackfish and lake trout.

Only the rabbit is trapped exclusively for food, setting and visiting rabbit snares being

1: Honigmann E-5 (1943-1945) 1949 ND12 Nahane ND12

262 than tea and sugar. The strength of this woman's emotional dependence on meat is indicated by the fact that, in September 1945, she expressed the conviction that she would die if meat did not soon arrive in camp. She refused to eat bannock, beans, or potatoes. "What you're gonna live on?" Old Man asked. "I drink tea," she replied stolidly. Old Man and his sons-in-law, however, all complained that they felt poorly when forced to eat straight meat.[1]

Meat *itself* is ranked in order of preference. Highly preferred is moose, caribou, sheep, and porcupine meat. Fat is greatly relished and all meat is improved if it contains fat. From October, when the moose begins to run, and throughout the winter, bulls are rough and their meat contains little fat. They then are regarded as "no good eating," in comparison to the cow, which is rich and succulent with fat. During most of the fall and winter, rabbits are staple food, occasionally supplanted by chicken. Too long a diet of any meat [226] becomes displeasing and creates a desire for fish. Little or no fishing, however, is done in winter.

Certain meats are not eaten, including squirrel, wolverine, fisher, fox, weasel, and wolf. Some people also avoid eating marten and lynx. Rabbits are rejected if they are unusually thin, or if a "white stuff" is found in the lungs. Many people refuse beaver fat, claiming it is too strong and "works on the stomach like epsom salts." A moose killed by wolves is likewise not eaten.

In winter, staples, apart from meat, include beans, macaroni, white flour, sugar, dry whole milk, tea, coffee, rice, oatmeal, lard, baking powder, yeast, and dry fruit (mainly apples and raisins). Soon exhausted are such luxury items in the winter outfit as cocoa, bacon, butter, potatoes, cheese, canned sardines, dry salmon, cornflakes, sweet crackers, jam, dry eggs, onions, and sugar syrup or honey. Meat is generally eaten with rice, macaroni, beans, or, when available, potatoes. Bannock generally follows the main course. When possible this bread is spread with butter, jam, or cold bacon grease. Cooked dry fruit is also frequently eaten for dessert, but most of this product is reserved for making wine. Oatmeal is prepared for breakfast, as are cornflakes, and hot cakes.

In summer fresh meat occupies a more limited place in the diet, being replaced by canned meat, bacon, dried salmon, and salmon bellies. The latter two fish foods are imported from Telegraph Creek, where they are said to be put up by Chinese speculators. In this season, fresh eggs are commonly eaten, canned milk supplants powdered milk, and canned fruit takes the place of dry fruit. A very few fresh vegetables are received from white gardeners in the fall or may be harvested from native gardens. Berries, oranges, apples, tomato juice, canned vegetables, and cheese have important places in the summer diet. Bannock continues to be made but the people also purchase pies, doughnuts, sweet and soda crackers, and pilot bread biscuits.

262 146 In general, particularly when meat is short, the winter diet is poor and nutritionally

[1] There is evidence for believing that if the organism is used to a mixed diet of proteins and carbohydrates and is then subjected to a straight meat or protein diet, a painful readjustment is required. Similarly a readjustment from a protein to a mixed diet also takes time and two sudden a switch is said to produce cramps and illness. White hunters in the North have developed a process for making the transition from a straight meat to a mixed diet. Phillips, Unpublished Manuscript (1944).

1: Hoolgmann E-5 (1943-1945) 1949 ND12 Nahanni ND12

She asked me who, and I told her. "Emm," I said. "He's going to be your uncle." Aunt Mildred told me. "I'm going to marry him." I picked up the fish. "I'm going to give them back," I said. "He talked to me but I didn't understand why he gave them to me." My aunt told me: "He will teach you."

One day I got into a fish trap and while watching it I caught many grayling. I took them home and cooked them, guts and all. When Aunt Mildred came back I told her that I had cooked fish. She tried to eat them but gave up and threw the fish to the dogs. I tried to eat them, but she told me: "They would kill you." The next day we pulled out, leaving the Tutsona. We went down the river and then up the Liard to Lower Post. While we were at the post, mama came back on the Hudson's Bay boat. She took me back with her. In August we started down the river again, Old Natsuke, Old Steen, and Old Long. We were forty miles down the Liard, and then Old Long started up from Creek. My baby brother was born up there. I was happy when that baby was born.

Aunt Mildred went back to Watson Lake with my daddy? Whenever I thought of mother I started to cry. Mama told me: "She's not your mother." That winter we stayed up at Baldhead Mountain and nearly starved to death. We went down again and met up with Alec, a Slave Indian from Fort Liard, and a whole bunch of people. We ate somewhere with those people until after Christmas, when Aunt Mildred came back with my daddy and my daddy's wife. We went down the river past Thirty-Mile. Old Natsuke wanted us to go back to stay with him, so Aunt Mildred told mama and we went back. Old Long didn't want me to go back but they went and took me with them. By this time they were keeping me well.

When Old Natsuke's ghost went with him. When spring came my little brother took sick and they called me a witch. I didn't understand what they meant. Miss Pat called me that, Mama believed her and called me that too. They tied me up and hung me by the feet. Oh boy, I wish they tried that on me now! For two nights I hung there and nearly died. I heard an owl tell me: "You'll pull through!" They untied me and tied me up again. I didn't know why they were doing this to me. They asked me many questions, but I didn't understand what they wanted to find out. Once they made me go back almost thirty miles to the old camp. There they asked me: "Did you play that with him?" "I don't know," I said. Old Madeline was up there and she told me to say: Yes." She warned me: "If you don't tell them that they're going to kill you." I believed her and told them: "Yes." Now we went back to the mid camp. My hands were tied and my back was tired from traveling on the trail. They guarded me and I didn't understand why that was necessary. When we came home my little brother died. Later, while I was lying down, my hands tied and a blanket over my head, Miss Pat came around. The last thing I saw was my ear being cut. She was going to cut my throat—she tried but gave up. Then we started traveling. Every time we made camp my hands were tied behind my back and a blanket thrown over my face. Finally we came to a small creek, I don't remember the place, where they buried my brother. Mama pulled her scissors out. First Miss. Pat half cut my ear and then mama finished it. She threw the piece into the fire. I could see it burning. I realized I was big! We got to Lower

*Here Henry is referring to his mother's brother. He was circumcised from this cruel to sometimes relentless rite.

6: Ethnogr. E-5 (1963-1983)1954 MDH Okla. MDH
Upper Creek

to pulled the noose right. Boys sought to catch rabbits and other small birds with snare- [233]
draw traps. Snareboxes were placed on their sides so that they met at an acute angle. Bait was placed under the trap, from which a line extended to a cover where the young hunters lay in concealment. As a bird entered the structure a boy pulled the line, bringing the snareboxes down on the helpless prey.

For hunting turtles, circular enclosures were built that often reached a diameter of [234]
30 feet. Each surrounds consisted of a circle of upright poles with interwoven spaces piled with brush. Various points along the fence held snares, each near who supervised in the building of the pen also set [illegible] a few snares. Cooperative effort drove the animals into the surrounds, where they could be pursued and dispatched with arrows. A wounded turtles could never be clubbed to death nor might be be reached with ease. To violate [240]
these injunctions promised a quick end to a hunter's success and might bring misfortune in the form of illness. Men sometimes drove turtles into a ravine or against a cliff, where they could easily be speared to death. Sometimes hunters hedged turtles "hermetically."

Semidrive hunting, involving a hunter pursuing an animal against the wind, figured in turtles and snake hunting. For this procedure to fay reaction, a man removed his moccasins upon encountering a fresh track. Bare feet enabled him to move more quickly, it was said. To surround turtles and snakes were called with birch bark horns or with a snake crayola rubbed briskly against a tree. During the snake calling season [241]
a man exercised caution never to take a snake crayola into camp for a woman set eyes on the horn. Should this happen, he might lose his hunting ability. Before animal traction became prevalent small dogs assisted hunters in running down snakes and bear. [231]

Other hunting techniques included breaking into a beaver house to surprise and [Hrd 228]
killing the occupants with spears. The same animals were also taken with axe or with the gaff stick, an implement further employed to hook a porcupine in its den. In summer porcupine could be clubbed to death easily.

Kills of large game ended up by being shared between the hunter's and neighboring families who customarily sent representatives to pack home the meat. To the scene of a kill each man selected that part of the animal appealing to him. Sometimes, especially when meat was scarce, quarreling might occur over the food's distribution. A story is told of one man who sought to veto a portion head from the church of another. The latter forcibly held on to the tongue until that organ was wrenched from the mouth. A "lazy" man, who did not choose to hunt, freely joined a party going to fetch meat from a kill. Failure to share meat aroused resentment and ridicule. As already indicated, men did the greater part of hunting, boys early accompanying fathers into the field to learn the necessary techniques. A man who helped care might seek his father daughter in [illegible] but her success in such work was believed to depend largely on her chastity.

Although the Upper Creek Indians, like other southern Indians, regarded game as the most attractive food, actually fish provided the dietary mainstay of the population. From the lakes and rivers people took paddlefish, lake sturgeon, lake and brook trout, whitefish (in smaller numbers because they were also the prey of paddlefish), gar-pike, bullhead, and suckers. Clubbing, spearing, shooting with bow and arrow, netting, and trap-

ging all contributed to the accumulation of fish throughout the year. Techniques varied with the season, however. Then only during periods of open water could the two-long leads or poplar pole be used to club fish as they swam in shallow water. Spearing with single and double tines was limited to the same period.[1] Trout were set lines baited and suitably to shafts with sharp tips. A detachable point joined to the shaft with in two or several sets line constituted a harpoon. While white and dry runs as well as the sun-like fish trap are all reported to have been lacking, the gill net ("mesh, mesh net") found extensive employment to summer and winter. Willow bark line for mesh material for the meshes was, using a net shuttle and measuring stick, did the netting. Small and large mesh nets were prepared, the sizes for twenty. Large-mesh leaves were utilized two habitats like native than willow bark. The measuring stick also served to size for these various types of nets, resulting a maximum length of a foot and a width of two inches. The mesh stakes for fish nets are said to have been twenty to sixteen than to eleven, when the net was set under the ice. Willow netting required an ice chisel, frequently a dead-wood length of willow bore, as well as an ice scoop (loosely "ice spoon") made of birch. Both sexes set fish nets. Fish under weight weekly willow fish and gravling. The forest-like decoy was made by stitching spruce bough onto a willow-pole framework about eight feet long. Willow bark or spruce-root line provided stitching materials. The forest bit into a square peg, from which a knee extended to form header of the screen. Spruce bough tied to willow poles with spruce-root line provided bows secured. Immediately spanning fish were caught with a spruce-root snare set on the end of a semi-flexible willow pole. The enticing rose to down could to deer and known concealing deerskins like poles. Trout fishing did not occur except to the screen flies, when fish ran in lakes, people sometimes set log traps as dams. The light diverted up the fish.

The hunting and fishing techniques just described provided a variety of foodstuffs. To renew, people ate caribou, moose, black and brown bear, deer, ground hog, porcupine, beaver, muskrat, lynx, ground hog, gophers, and marmot. No taboo being described as resembling rabbit to eats. Porcupine often provided a necessary to infants, people on trapping lines killing the animal to summer to refer to beaver a supply for a period when it might be easily needed. Rabbits, as might be expected, provided a very common food at the to all seasons. Caribou hunted opposite and prepared, bone was used, bow, fleeing birds the owl, goose and duck, while the every abundant, was relished. Porcupines appeared frequently to the eaten while the eagle, crane, otter, lynx, spruce hen, and willow grouse were welcome additions to diet. Fish may have been sometimes were beginners to where does to summer for to the forest season. "the bones could approach closer to game with the bow and arrow." Fish sometimes did not go neglected as food. Gentle were the most vegetable (see. The Indians were not greatly fond, the meat being described as "too strong." The fat of the grizzly, however, rendered a much appreciated grease. Fox, dog, otter, weasel, and wolverine were likewise normally unpursued.[2] Gradually thought of eating wolf, dogs, or weasel. The unpleasant taste of the

[1] The bows the two other bows, the bows the two compound lengths is bows (1) and (2) in figure. Figure drawing notes (1963), 101-106.
[2] See table, p. 106

ground and over the animal's nose. Upon completing the structure the hunters secured the materials and threw the sheep toward the west. Modern accounts refer to bones hunting, a term of rare meaning to denote the animal toward a place where events had been predetermined. Great care, 12 to 18 feet long and constructed of saplings, was placed to work barrels, a task for women eighty when the barrels cross freely and are then termed family supporters. Deer weight is a sin, the animal was stabbed to death. In return beyond was more sometimes suspended under the ice. Knives and stuffed burning sometimes involved electrocution smoking until to success a bone-rolled weave with a wind-back from so by rubbing a deeper wrapped against a tree. Because "waves are about animals and be-sung as the another wood," working from to sustain demanded that a barrel measure the accusation. People did not bury surface to bore two. Once to two moose was deposited as they and covered more a lady have eleven game. The bone departed the world of waves and surface so that the fighter beside who was also equipped with accordance could readily run more items.

A bear's hunting equipment included the lure, enemy spear, gaff stick, and club. Birds chatted the ceremonies bow most two million also found employment for boys. The edible of the hunt was backed with surface down, the stolen hiding a beam weights departing. Trained seem or before the household a hunting. Which and back most hunted received the weapons, while obedient. Men, boys, and lure provided points. Barbed points appear to have been executed as the bones was necessary. The signal enemy, for most of which was sometimes disappeared, were acted by bringing them game bells. Cycles of this or three fashion made use of and as "any other" kind of fashion. One bear hide across to several dies spruce two more another under the left direction and around the bear of the body. This left the weapons to and cycle of the hunter's right hand. Spears sometimes to more complex bear a pointed or unpointed designed pole, served a full bear and barrel. Lance points of bone and surface bear, bear also weakened. On other pieces used to direction of the fish become a "drink gas," which was frequently mentioned as having been used to the aboriginal community. The weapon supposedly consisted of a piece of backward length with a hole to which was fastened a wooden dart provided with a sweet point. While stating the dart the bones exactly support the bear of the dart with a wide, thereby avoiding the wealth spread to eagle. Overview of the weapon also covered to a full-size collected from an Eskimo Land reference only, however, decided also the weapon had been used to the summary." Left bodily were inserted into a barrel lodge or other one of bone and each and from the on to where to each to distract a body.

Part of every successful hunter's reward were shore to greatly received to keep packing a fish taken place of seen. As the following evening other was more to the caves of the hill and allowed infections portions of the walled bear placed.

In terms of preference fish accepted an before dietary position compared to seen. Economically they appear to have been to the greatest importance. Trees, including wolves and pockets from spawned, served, trapped, and eaten. From the fat bones of

[illegible]

Dease River

the leaves was shaped double-lined pokes for 6 spaces. The Indians also relied on 336
many, while gill nets were set from canoes in winter and under the ice in winter. In the latter season, before a net could be set, the hard ice had to be broken with an ice chisel that was constructed from antler tines. Fish were also be snared. Angling occurred in summer and winter. Hooks consisted of two pieces of bone sewed and baked in the form of an x. Fish poisons do not appear to have been known.

In addition to the foods already mentioned the Dease River people readily ate beaver, 342
bear, porcupine, muskrat, gray, rabbit, groundhog, squirrel, and gopher. Whether accidentally happened or not, the body lice, bed animals, mouse milk, and sheep milk were also consumed. The skin of the young of caribou provided delicacies especially reserved for children. Grubs, moths, honey ants, porcupines, spruce hens, and willow grouse found a welcome spot in the diet. All eggs did not remain neglected. Animals rarely eaten or reserved for periods of scarcity included the grizzly bear, owl, lynx and whiskey jack. In the category of never-eat animals occurred the fox, muskrat (perhaps the spirit not to influence?), fisher, otter, weasel, wolverine, wolf, dog, frog, eagle, hawk, crow, and woodpecker. Practicing a diet to have followed any attempt to eat eagle, skunk, wolverine, or wolf. Meat and blubber remained outside of the diet. Although consumption of human flesh stands out among prohibitions, in periods of great hunger cannibalism ultimately took place. A apprehended event of human flesh might be learned from the community for as long as two years. Beliefs that cannibalism led to illness or produced a craving for human flesh were denied. No evidence of ceremonial cannibalism could be discerned. 346

A large proportion of meat as well as eggs are boiled with the aid of hot stones. 351
An assortment of stone stew tools or stones specimen. Caribou and moose meats are occasionally served by cooking meats, being here to one side of the fire. Pit cooking could not be practiced. The stone to which meat of bone boiled provided a way, to which some grease or blood might be added. Fish prepared animal heads, intestines, and fish as a broiling stick for did not seem to be fat eaten. Bubbles and beef on [347]
hickory sometimes might be some one, as when by was had secured all available meat than making it impossible to finish the. An treasure offered two recipes for "ice cream." The first variety consisted of a succulent grease, cranberries, and snow. In the second process cranberries or the soap berry were added to bear or beaver grease to a liquid and the whole mixed together. Sugar if not snow the compound but today sugar makes a necessary additional ingredient.

Whether preserved a variety of meats, fish, cranberries through was drying. Pemmi- 351
can, prepared from meat-powdered meat with grease and berries added, was stored in #17
skins and birch bark baskets. Caches built for seasonal food. A simple type of cache consisted of a timber pole lashed over a rock crotched fork tree. After wrapping the meat in hide or a sheet of bark, it was suspended three-quarters of the way up the pole. A general cache consisted of a log framework of poles surrounded with poles and covered with poles weighed down by driftwood stones. Here also smoke-cured meat poles, stakes, racks and elevated birch up 10 feet above the ground, the poles being lashed together with babiche. A double lateral poles, one running at right angles

6: Newsignment E-8 (1943-1948)1954 ND12 Release ND12

Tealon
Francis Lake

animals were included the muskrat, lynx, rabbit, ground hog, marten, and bald eagle. Ground hog, the informant pointed out, furnished a far more important source of food to the aboriginal period than did the rabbit. Women preserved a large number of ground hog from the fall for winter consumption. The fox and weasel were trapped for fur alone, while the skunk remained severely left alone. Birds sought for food included the owl, goose, duck, grouse, ptarmigan, crane, crows, and spruce hen. The eagle, crow, hawk, and bear played no role in the diet. Any successful hunter of large game, after butchering his prize, returned to camp and announced his good fortune, thus stimulating men and women to set out to secure a share of the meat. In general, butchering involved first the removal of an animal's skin, severing the limbs, and removing the viscera. The carcass could then be divided further.

Techniques of fishing included spearing with bone-pointed spears (the bone coming from the middle of a moose), angling with bone points bearing moose-hair lash, and snagging with a fish weir. In winter weirs could be set in fast creeks that never froze; there were undoubtedly a number of such creeks on the Rocky Mountain slopes in the Tahltan country. People did not fish with the aid of torches nor did they employ nets. Fish were included the grayling, sucker, hag (lucke), whitefish, and trout. Salmon did not extend into this region.

Only when fire could not be provided did the Indians venture to consume raw meat. Fire-stone boiling in bark vessels served as the standard procedure for preparing fresh food. Pit cooking as well as stomach boiling were both denied. Blood was not the preparation of soup as did additional woodland groups. Although occasionally food by boiling, bones animals were generally broiled, always in their entirety without the viscera being removed. A hunter did not neglect the opportunity to drink raw milk which he had done on animal with full mammary glands.

As elsewhere in the northern forest the group recognized late September and October as a period suitable for meat drying. Even enough fires could be neglecting without risking the danger of later fire spoiling the food. For preservation reasons not the meat of large game animals less long this alone but ground hogs, salmon the viscera, even dried in their entirety. Berries dried as they lay spread on a flat surface and, like other dehydrated foods, might be hastened again by cooking them in water. This large contained possessions, made of chopped meat and grease and without berries. The informant denied that viscera had ever been stuffed.

An entire family can vegetate, raising food from birch bark dishes. (Spruce bark was avoided because it imparted a pitchy taste to the food.) Periods of starvation visited the community not infrequently and sometimes resulted from native connected by grizzly bears or other animal encounters. Only by quickly locating a well-stocked source of fish could famine be avoided. Cannibalism sometimes made an appearance in periods of starvation. The sight of much food presented the tendency to overeat, especially following a period of limited rations. In such a case friends advised a hungry man to suppose eating with caution, lest offending the moose blood and pulverizing out their death might ensue if he ate meat straight off.

Fresno Lake Fishes. We data on the food game were sought from Fresno Lake to